

## CLAIMS

**Method of production of croissant type pastry products with charcuterie and cream cheese filling, and with incorporation of olive oil into the dough**

1. Method for the preparation of *croissant type* pastries with cooked meat and cream cheese filling characterized by the direct and indirect incorporation of olive oil during the preparation of the dough. The olive oil replaces the high melting point animal fat or the margarine normally used. This method includes the following stages:
  - a. Preparation of an emulsion of distilled monoglycerides in the presence of 40 - 45 °C water, by homogenization in a high-speed mixer, subsequently, addition of olive oil, dextrose, fructose and egg yolk.
  - b. Preparation of liquid leaven as follows: inoculation of rye flour substrate with specially formulated microbial cultures followed by incubation at 32°C for 18-24 hours in a dough kneader.
  - c. Mixing of flour and water with a quantity of liquid leaven, which has been prepared as described above (b), and subsequent kneading.
  - d. The kneaded dough is moved to maturation chambers, where it remains for 120 minutes at a temperature of 30 °C and RH 80 %. After that, the remaining ingredients (flour, water, emulsion (a), sugar, eggs, olive oil, baker's leaven) are added to it.
  - e. The mature dough is transferred to the shaping machine (extruder) and rolled into shape.
  - f. The shaped dough passes through a series of dough rotors and increases in thickness. Dough sheets are then flattened down to 2.8-3 mm.
  - g. The sheets that result from this procedure are now placed in a cutting-filling-folding machine where they acquire the croissant shape and simultaneously the cooked meat filling is incorporated.
  - h. The folded croissants are placed into tin trays equipped with grooves (moulds) and transferred to maturation chambers, where they are left to mature for 8 hours at 28°C and RH 80%.
  - i. The baking takes place next at 180°C for 12-15 min.
  - j. The baked product is then cooled down in the presence of high microbial quality air. The cream cheese is then automatically injected into the product.
  - k. Finally the product is packed in a modified atmosphere consisting of protective gases (CO<sub>2</sub>/N<sub>2</sub>), labeled and stored under refrigeration at 4°-6°C.
2. The *croissant type* pastries with cooked meat, cream cheese filling and with olive oil incorporated into the dough, which are manufactured according to the protocol of claim (1).